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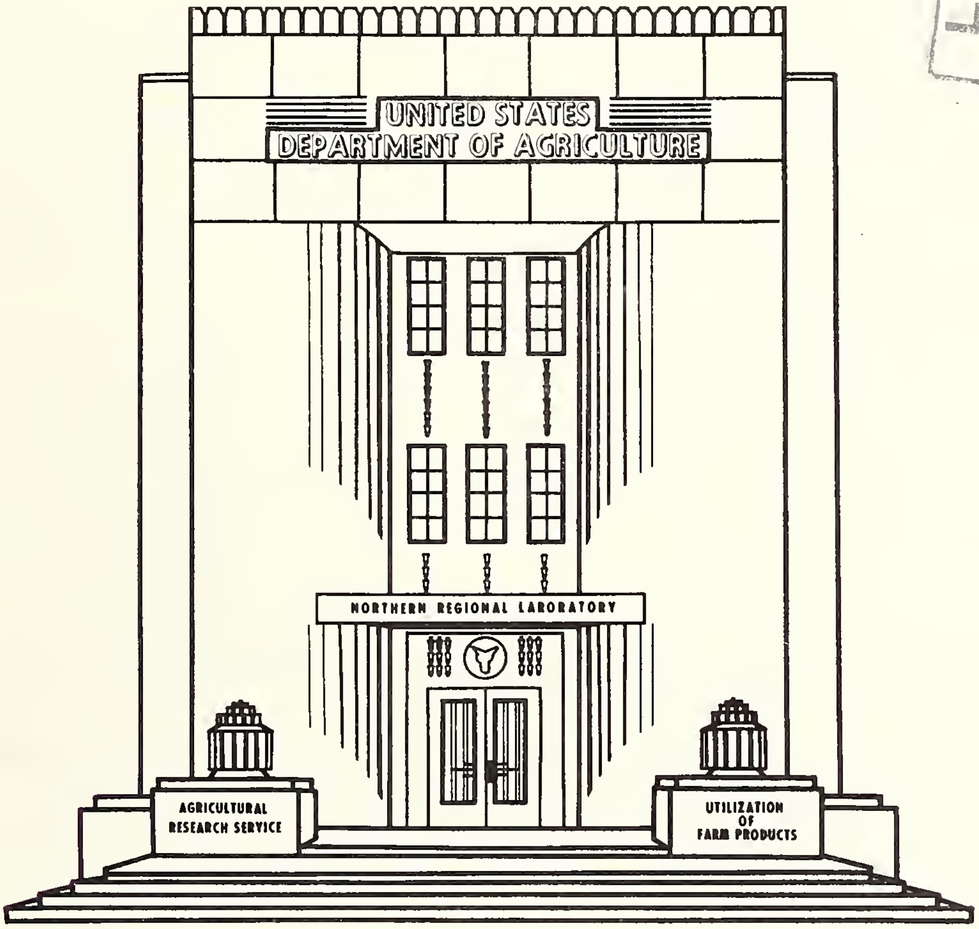
EDIBLE SOYBEAN OIL

A List of Publications and Patents, 1936-1961
Northern Regional Research Laboratory


UNITED STATES
DEPARTMENT OF AGRICULTURE
NORTHERN REGIONAL LABORATORY
AGRICULTURAL RESEARCH SERVICE
UTILIZATION OF FARM PRODUCTS

Agricultural Research Service

UNITED STATES DEPARTMENT OF AGRICULTURE

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This list of publications and patents represents 25 years of research work on edible soybean oil and related technology. It supersedes previous lists issued as AIC-184, Suppl. 1-6; AIC-228, Suppl. 1-6; and ARS-71-5, Suppl. 1-7. References are listed chronologically, except those pertaining to subgroups under a main heading are placed together.

Northern Utilization Research and Development Division
1815 North University Street
Peoria, Illinois

PUBLICATIONS ON EDIBLE SOYBEAN OIL

1936-1961

[Publications marked (*) are not available for distribution. When requesting specific reprints, please order by number.]

Flavor Stability and Autoxidation

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[3] Eastern Regional Research Laboratory, Philadelphia, Pa.

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1936-1961

[These patents are assigned to the Secretary of Agriculture. Printed copies of patents may be obtained only by purchase (25 cents each) from the Commissioner of Patents, U.S. Patent Office, Washington 25, D.C. Order by number, do not send stamps.]

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